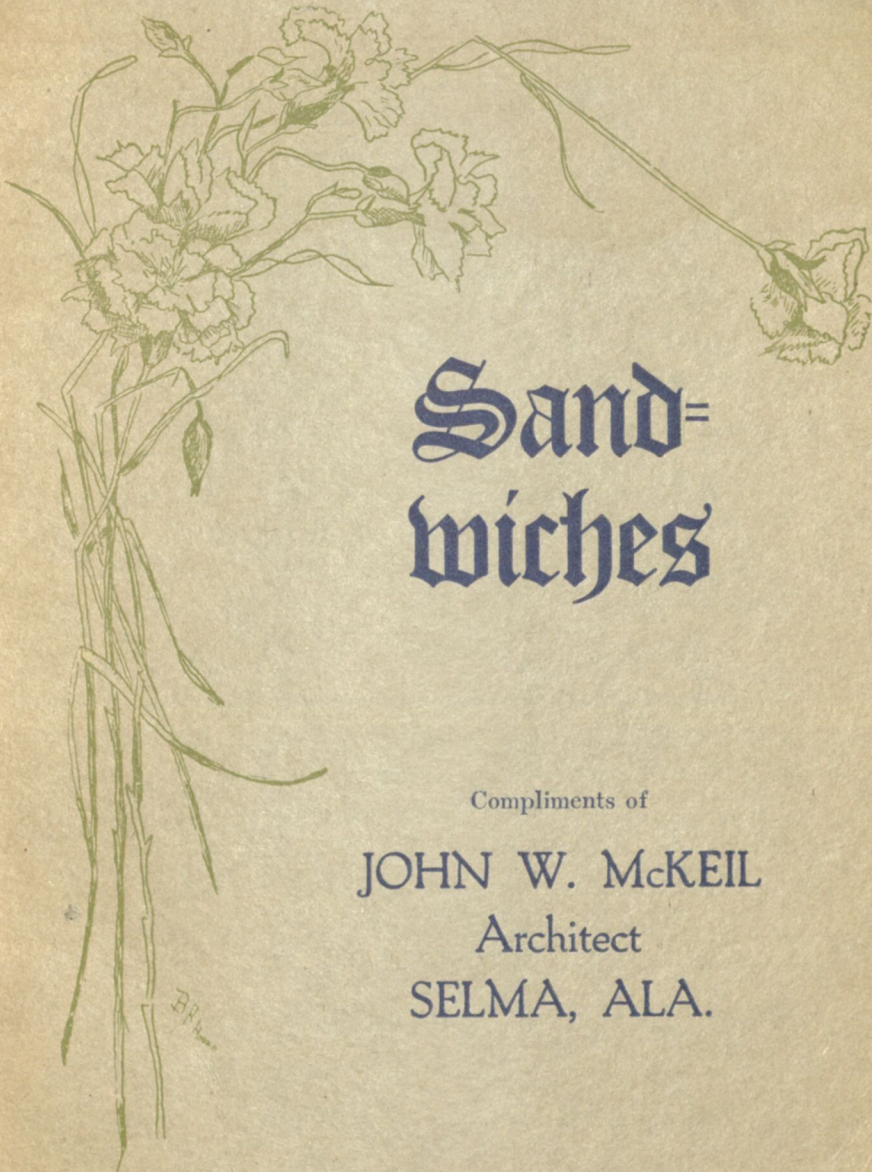
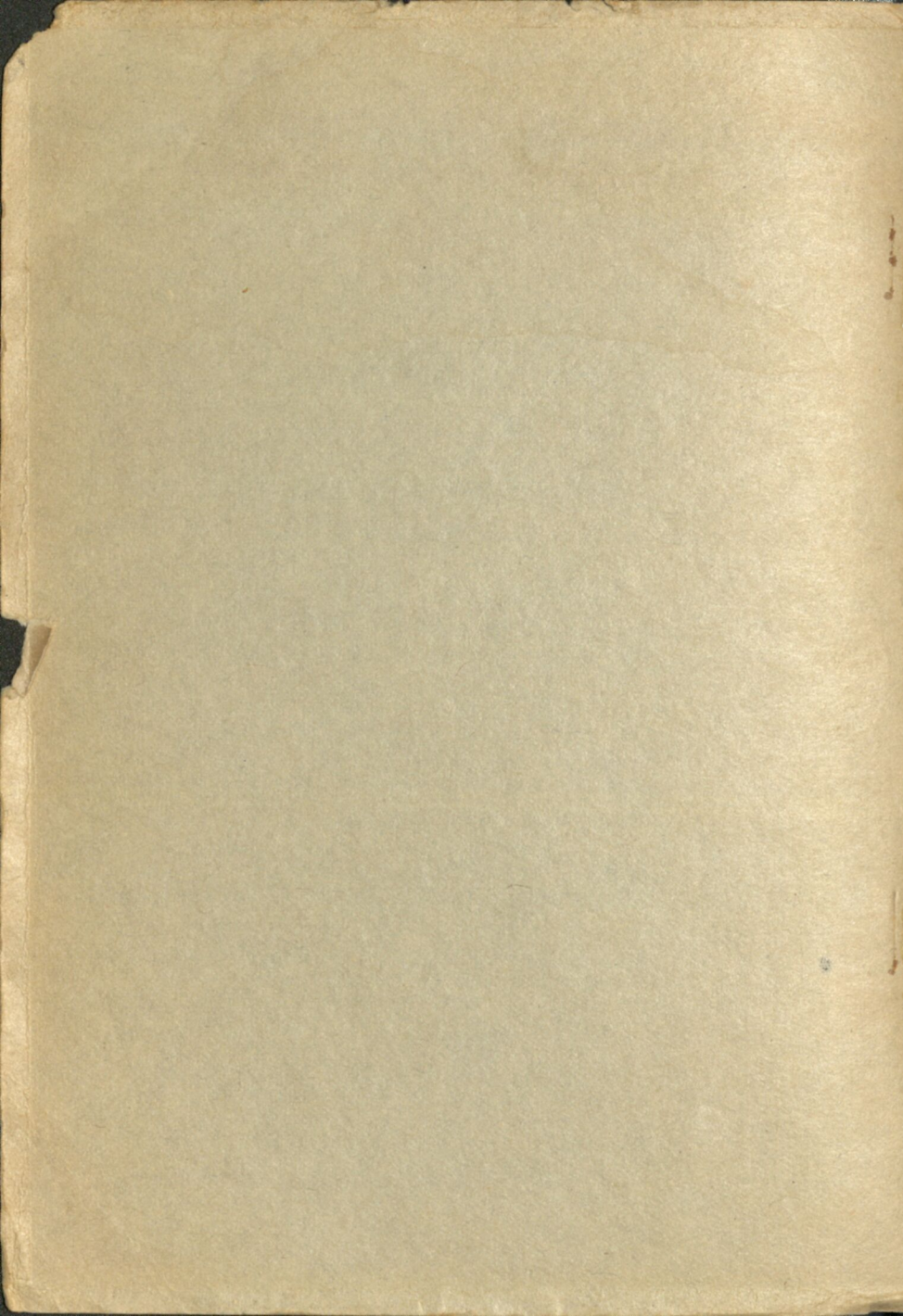




Sand- wiches

Compliments of

JOHN W. McKEIL
Architect
SELMA, ALA.



115 Sandwiches

Compiled by
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Hotel Schonley, Pittsburg



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CLASSIFICATION.



MEAT

EGG

FISH

SALAD

SWEET

CHEESE

NUT

FRENCH DRESSING

BOILED DRESSING

MAYONAISE

YACOME

CHOP SUEY



The first thing of importance in making sandwiches is to cut the bread thin. Then after putting in the ingredients, trim the crusts from the bread. You can then cut in any shape desired. A biscuit cutter will make nice round sandwiches or any fancy shaped cutter may be used to get novel shapes.

To boil rice so each kernel will be whole and separate not matted together.

First get whole rice or nearly so, wash the rice in cold water six or eight times by rubbing between the hands or until the water ceases to be milky place on the fire with water to cover three fourths of one inch, cover the pot, weight down the cover boil 20 min. without stirring.

(5)

MEAT

No. 1.

CHICKEN LIVER.

Boil chicken livers, mash to a pulp, season with minced Pimentoes and salt, spread on a crisp leaf of lettuce, and place between white bread buttered.

No. 2.

OLIVE AND HAM.

Chop fine some boiled ham, add an equal part of finely chopped stuffed olives, mix with boiled salad dressing to make paste, spread on a leaf of lettuce use white bread buttered.

No. 3.

CREAMED CHICKEN.

Dice rather small boiled or roast chicken, thicken milk to consistency of double cream, season with salt and pepper, add the chicken, serve hot on bread not buttered.

No. 4.

TURKEY.

Roasted or boiled turkey sliced place on un-buttered bread covered with cream sauce, put on top slice of bread and cover again with cream sauce, serve hot.

(6)

No. 5.

EGG AND VEAL.

Mash hard boiled eggs and season with salt and pepper and a little made mustard and lemon juice, thin with olive oil and mix in finely chopped roast veal.

No. 6.

HAM AND PEPPER.

Chop boiled ham, green peppers and celery, equal parts, add half as much chopped hard boiled eggs, season with salt and mix with boiled dressing. Use buttered white bread.

No. 7.

BACON AND EGG.

Fry thin bacon crisp. Fry an egg well on both sides, place between buttered toast.

No. 8.

VEAL LOAF.

Slice veal loaf thin, place on a slice of white bread, lay on sliced tomato and a leaf of lettuce. Cover with Mayonnaise, then other slice of bread.

Carl
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(7)

No. 9.

LAMB'S TONGUE.

Spread a leaf of lettuce with Mayonnaise and cover with thinly sliced lamb's tongue, use white bread.

No. 10.

FRANKFURT.

Split and fry the frankfurts, spread with mustard, cover with lettuce and place between buttered white bread.

No. 11

SAUSAGE.

Deerfoot sausage split and fried, place on leaf of lettuce, serve between buttered toast.

No. 12.

CLUB HOUSE.

Make three slices of thin toast, cover one with lettuce, spread with Mayonnaise and lay on sliced boiled or roast chicken, place on second slice and cover with leaf of lettuce, spread with Mayonnaise, on this place two strips of broiled bacon, place on last slice of toast and serve hot.

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(8)

No. 13.

HAM AND EGG.

Fry raw ham on one side then add one egg cook and turn again to cook egg on other side, use white bread no butter.

No. 14.

BEEF.

Roast beef chopped fine and seasoned with salt, catsup and worcestershire, add a little lemon juice and melted butter, mix and spread on buttered white bread.

No. 15.

CHICKEN AND HAM.

Chop fine equal parts of boiled chicken and ham season with celery salt, and cayenne. Moisten with Mayonnaise and serve between toast.

No. 16.

VEAL AND HAM.

Chop fine equal parts of boiled ham and roast veal, moisten with boiled dressing use white bread.

No. 17.

ROAST VEAL.

Slice roast veal season with salt and pepper, place on buttered bread with slice of dill pickle.

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No. 18.

ROAST BEEF.

Slice roast beef season with salt and pepper, cover with sliced tomato, use white buttered bread.

No. 19.

CHICKEN.

Roast chicken sliced and seasoned with salt and pepper, serve on leaf of lettuce on buttered bread.

No. 20.

STEAK.

Broil or fry a boneless piece of steak, season with salt and pepper, cover with very thin slices of dill pickle, use buttered white bread.

No. 21.

VEAL AND TONGUE.

Chop fine equal parts of cooked tongue and veal, season with salt and horseradish moisten with boiled dressing.

No. 22.

TRUFFLE.

To two tablespoons of chopped chicken add the same of chopped sweetbreads and one tablespoon of truffles, moisten with boiled dressing.

(10)

No. 23.

HAMBURG.

Mince raw beef, season with salt, pepper and minced onion, fry and place on buttered bread.

No. 24.

DRIED BEEF.

Boiled dried beef placed on leaf of lettuce and covered with Mayonnaise.

No. 25.

PATE DE FOIE GRAS.

Mix equal parts of pate de foie gras and chopped game spread on buttered white bread.

No. 26.

SWEETBREAD.

To one cup of finely chopped sweetbreads add half cup chopped cucumbers and half cup chopped celery, season with salt and pepper and moisten with boiled dressing.

No. 27.

SWIFTS.

Hard boiled egg and boiled ham minced, place on brown bread buttered and spread with made mustard.

(11)

No. 28.
LETTUCE.

Crisp lettuce spread with boiled dressing, use white bread very thin.

No. 29.
DEVEILED HAM.

Spread deviled ham on a leaf of lettuce, use white bread.

No. 30.
DRIED BEEF.

Dried beef placed on leaf of lettuce, spread with boiled dressing, use white bread toasted.

No. 31.
PORK CHOP.

Bone a lean thin pork chop, season with salt and pepper, and fry well done, use white bread.

No. 32.
VEAL CUTLET.

Proceed as for No. 34, using veal.

No. 33.
MINCED HAM AND EGG.

Whip one egg till light, chop sliced ham fine mix and fry. use white bread.

(12)

No. 34.

ROAST PORK.

Boneless roast pork sliced thin seasoned with salt and pepper, place on leaf of lettuce, use white bread.

No. 35.

CHICKEN (PASTE.)

Boil a chicken tender, remove from bones and chop very fine, season with half cup minced ham salt and pepper, mustard, mushroom catsup and one finely minced green pepper mix to paste, spread on lettuce leaf, use white bread.

No. 36.

CORNER BEEF.

Chop fat corner beef very fine, season with mustard, a dash of worchestershire and a suspicion of horseradish, use Boston brown bread.

No. 37.

VEAL PASTE.

Mince cooked veal and add half as much minced boiled tongue, add to a cup full one tablespoon of melted butter and one teaspoon of mushroom catsup and juice of half a lemon, heat the mixture and spread on toast, serve cold.

(13)

No. 38.

CHICKEN AND CELERY.

Chop equal parts boiled chicken and celery, moisten with Mayonnaise, spread on leaf of lettuce.

No. 39.

LAMB.

Chop half a cup of cooked lamb, add a table-spoon full of parmesan cheese, paprika, salt, and boiled dressing to make paste, spread on leaf of lettuce, use white bread.

No. 40.

FOWL.

Spread a leaf of lettuce with Mayonnaise dressing lay on this a slice of fowl and strip of broiled bacon, use toast.

No. 41.

MUTTON PASTE.

Mince cooked mutton very fine, season with catsup, paprika and a few finely chopped capers, add Mayonnaise to make paste, use thin white bread.

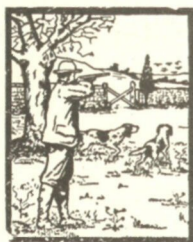
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No. 42.
SAVORY.

To a half cup of chopped cooked chicken, add a teaspoon of grated parmesian cheese, moisten with cream and season with mustard, paprika and salt. Spread on leaf of lettuce, use white bread.

No. 43.
ROGERS.

Steam slices of white bread and spread with boiled chicken livers, which have been pressed through a strainer and mixed with finely chopped stuffed olives, moisten with boiled dressing.



(15)

EGG

No. 44.

EGG AND PEPPER.

To one hard boiled egg mashed, add half a teaspoon of finely chopped green pepper and as much chopped celery, season with salt, moisten with French dressing and spread on leaf of lettuce, use white bread.

No. 45.

BOILED EGG.

Mash a hard boiled egg and moisten with French dressing, use white bread.

No. 46.

EGG AND PIMENTO.

Chop a hard boiled egg and half a pimento mix and season with salt and paprika, dip a leaf of lettuce in French dressing and spread with the mixture, white bread.

No. 47.

EGG SOUFLE.

Whip one egg light, season with salt and pepper and fry on both sides, use white bread.

(16)

No. 48.
PICNIC.

Mince hard boiled eggs and moisten with French dressing, use graham bread.

No. 49.
EASTER.

Place thin slices of hard boiled eggs on leaf of lettuce, place a half teaspoon of Mayonnaise on each slice of egg, cover with lettuce leaf, use white bread buttered.

No. 50.
PLYMOUTH.

Sliced hard boiled eggs, placed on lettuce leaf spread with boiled dressing, cover with lettuce leaf, place between buttered white bread.



(17)

SALAD

No. 51.

LETTUCE AND TOMATO.

Shred lettuce, place on bread, cover with Mayonnaise and sliced tomato, then slice of bread.

No. 52.

CIRCLE.

Cut white bread round, cover with leaf of crisp lettuce, spread with Mayonnaise, add slice of firm tomato, season with salt, pepper and grated parmesan cheese, then add cover of round bread.

No. 53.

BOSTON.

Mash cold Boston baked beans, season with horseradish grated onion made mustard and finely chopped celery, use boston brown bread.

No. 54.

CUCUMBER.

Chop cucumbers and head lettuce equal parts, add suspicion of grated onion, mix with Mayonnaise, use white bread.

(18)

No. 55.
OLIVE.

To finely chopped stuffed olives, add a dash of lemon juice and work a smooth paste with olive oil, season with celery, salt and paprika, use buttered rye bread.

No. 56.
CELERY.

Chop crisp celery very fine, add one quarter as much chopped walnuts, mix with boiled dressing for proper consistency, season with salt and paprika, use saltine wafers.

No. 57.
FRUIT.

Take white grapes, skin and seed, peel sour apple, cut in dice, add diced celery, place all in French dressing, lay a leaf of crisp head lettuce on white bread, cover with mixture, then slice of bread.

No. 58.
BELL PEPPER.

Remove seeds from a bell pepper, cut in shreds the size of a toothpick, lay on crisp leaf of lettuce, spread with Mayonnaise, add a dash of onion juice and lemon juice, then place on cover.

(19)

No. 59.

RAISIN.

To one cup of chopped seedless raisins add a tablespoon of finely chopped mint, two tablespoons of sugar and one of catsup, beat, salt and spread on white bread.

No. 60.

BLACK AND WHITE.

Boil spinach, drain as dry as possible, press it through a sieve season with minced parsley and ripe olives, add melted butter and mix till smooth, spread on Boston brown bread and cover with white bread.

No. 61.

ONION.

Take mild onion, slice and keep in ice water for an hour, butter Boston brown bread, cover with crisp lettuce then slice of onion, then cover with same bread.

No. 62.

RIPE OLIVE.

Ripe olives chopped and mixed with boiled dressing, add a dash of lemon juice and spread on white leaf of lettuce, use white bread.

(20)

No. 63.
SPINACH EGG.

Chop boiled spinach when hot drain, add tartar sauce, chop the yolk and white of a hard boiled egg separately, place the spinach on white bread, sprinkle over the egg and cover.

No. 64.
FINE TARTAR.

Mince parsley, olives, chives, capers, gherkins and dill pickle equal parts, add french dressing and teaspoon of lemon juice a little french mustard and butter, mix thoroughly, use graham bread.

No. 65.
VIOLET BUTTER.

Place a quarter of a pound of cold sweet butter (unsalted) in an air tight jar with a thick layer of violets under and over it, let stand in a cold place for several hours, prepare whitebread in the same way, when ready to serve spread the bread with the butter.

No. 66.
CLOVER.

Use fresh blossoms of sweet clover and proceed as No. 65.

(21) .

No. 67.

WALDORF.

Dice a large sour apple fine, add an equal amount of diced celery and one-fourth as much chopped walnuts, add french dressing, use white bread, serve as soon as made as they will soak if left to stand.

No. 68.

CRESS.

Take fresh water cress, dry and place on graham bread, salt freely, then cover with same bread.

No. 69.

SUPREME.

Proceed as for No. 83 and fill with mixture in No. 57.

No. 70.

WALNUT.

Grind English walnuts fine, mix with Mayonnaise and spread on crisp lettuce, use saltine crackers.

(22)

No. 71.

SHRIMP.

Spread a crisp leaf of head lettuce with boiled dressing place on the shrimp, use whole wheat bread.

No. 72.

SARDINE.

Split imported sardines, take out the bones and place on leaf of lettuce, season liberally with lemon juice, use rye bread.

No. 73.

CAVIAR.

Toast white or rye bread, and spread with caviar, squeeze over lemon juice and sprinkle with finely minced onion.

No. 74.

ANCHOVIE.

Chop three hard boiled eggs fine and add two tablespoons of anchovie paste and half a cup of boiled dressing, mix and spread on brown bread.

(23)

No. 75.

LOBSTER PASTE.

Lobster meat mashed, seasoned with salt, paprika, catsup, Lea and Perrins sauce and lemon juice, use white bread and lettuce if desired.

No. 76.

WHITEFISH.

Mash the yolks of hard boiled eggs and add an equal part of mashed cooked boneless whitefish, season with salt and cayenne, spread crisp lettuce leaves well with boiled dressing then with the mixture, use white bread.

No. 77.

OYSTER.

Chop raw oysters and season with salt, horseradish and a dash of tabasco, add sparingly tomato catsup, spread on lettuce, use white bread.

No. 78.

FRIED OYSTERS.

Fry large oysters in butter, roll in crisp pieces of lettuce leaves which have been dipped in a french dressing, place the rolls between two slices of toast and serve hot.

(24)

No. 79.

BROILED LOBSTER.

Remove the meat from a broiled lobster, place on white bread, season with drawn butter, salt, lemon juice and paprika, cover with same bread.

No. 80.

RAVIGOTE BUTTER.

To a half teaspoon of anchovie paste add one teaspoon each of shallots, chives, parsley, gherkins, tarragon, capers and dill, season with salt and paprika, add tablespoon of creamed butter, mix thoroughly, spread on white bread.

No. 81.

SALMON.

Take salmon left from the day before, place in bowl with salt, pepper, a little finely minced onion, lemon juice, olive oil and chopped parsley, mix thoroughly and serve on white bread.

No. 82.

ROE.

Take cooked shad roe and break up with a fork taking care not to mash it, add salt, paprika and a trifle of chopped dill pickle, use whole wheat bread.

(25)

No. 83.

SURPRISE.

Place a cup of boiling water in a sauce pan with half a cup of butter and when it boils add one cup of flour and beat it well, when it rolls from the sides of the sauce pan add four eggs one at a time working each one in well before adding the next, drop spoon full of this on buttered paper and bake in slow oven. When cold split and fill with any chopped and seasoned cooked fish.

No. 84.

SKIPPER.

Mashed yolks of hard boiled eggs, mix with creamed butter and mashed fish, season with salt, cayenne, lemon juice and a dash of tabasco. Use white bread.



(26)

SWEET

No. 85.

CONSERVED CHERRIES.

Mince preserved cherries and mix with half as much minced seedless raisins, add a little lemon juice, mix and spread on white bread.

No. 86.

COCOANUT.

Take a cup of grated cocoanut, add one fourth cup minced walnuts and two table-spoons sugar, mix well then add three table-spoons of whipped cream, use white bread.

No. 87.

MARMALADE.

Fry white bread in butter and spread with the marmalade.

No. 88.

MARASCHINO.

Mince maraschino cherries and mix with whipped cream spread this on Nabisco wafers, and press two together.

No. 89.

MAPLE.

One half pound maple sugar, same of brown sugar, one half teaspoon cream of tartar boil to the soft boil stage, pour out on a platter

(27)

and when cool whip to a cream and spread on a slice of graham bread and cover with a slice of white bread.

No. 90.

MARSHMALLOW.

Heat marshmallows till soft, and mix well with minced figs, spread on thin Boston brown bread, garnish with a maraschino cherry on top.

No. 91.

PUFF.

Make a puff paste, cut in one and one half inch strips, place fresh mashed strawberries, sweetened on a strip then place another strip over and press down the edges, bake in moderate oven, when nearly done brush over with egg dip and sift on powdered sugar, return to the oven till they have a nice golden color.

No. 92.

FIG.

Take equal parts of minced figs, English walnuts and cream, whip the cream and add nuts and figs, spread the mixture on whole wheat bread, place a mariscino cherry in the center and serve open.

(28)

No. 93.
FAVORITE.

Mash bananas and fresh strawberries, equal parts together, sweeten and mix with cream, use plain crackers.

No. 94.
CHUTNEY.

Mix to four tablespoons of chutney a half teaspoon french mustard, juice of half a lemon and four tablespoons of whipped cream, use brown bread.

No. 95.
ORIENT.

Boil together four tablespoons of water and five of sugar, cool and add the juice of half a grapefruit, chop one third of a pound of preserved pineapple and add, spread on whole wheat bread, split a mariscino cherry and place in the middle, serve open.

No. 96.
TUTTI FRUITTI.

Chop equal parts of preserved cherries, pineapple and apricots, add a little of the cherry juice, mix with whipped cream, flavor with vanilla, use plain wafers and serve open.

(29)

NUT

No. 97.

WALNUT.

Chop English walnuts fine with as much sour apple and white celery, mix with cream butter seasoned with a dash of tobasco, paprika and lemon juice, use white bread.

No. 98.

PEANUT BUTTER.

Spread peanut butter on a leaf of crisp lettuce and place between slices of buttered white bread.

No. 99.

OLIVE NUT.

Mix a dozen chopped stuffed olives with a third of a jar of peanut butter, season with salt and lemon juice, use white bread.

No. 100.

PECAN.

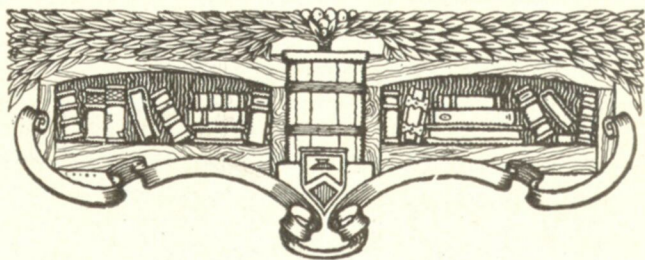
Chop a cup of pecans very fine, mix with boiled dressing to make consistent paste, use graham bread.

(30)

No. 101.

CHESTNUT.

Boil a half cup of shelled chestnuts, drain till dry, let cool and chop fine, add an equal amount of chopped green apples and tender celery, mix with whipped cream, season with paprika and lemon juice.



(31)

CHEESE

No. 102.

DILL CHEESE.

Season cream cheese well with finely chopped chives, spread on a leaf of crisp lettuce and lay on two very thin slices of dill pickle, use white bread.

No. 103.

PIMENTO CHEESE.

Mix pimento cheese with a dash o Lea and Perrins, a little paprika and lemon juice. Spread on a leaf of lettuce, use white bread.

No. 104.

CAMENBERT.

Spread camenbert cheese on a plain cracker, spread another with currant jelly, serve open.

No. 105.

BERNIE.

Soften cream cheese with whipped cream and very little french dressing, spread on crisp lettuce, use salted wafers.

No. 106.

COTTAGE.

To half a cup of cottage cheese add a tea-spoon of essence of anchovies, a suspicion of English mustard and paprika, use whole wheat bread.

(32)

No. 107.

ROQUEFORT.

Grate roquefort cheese and moisten with french dressing, season well with paprika and salt, use plain wafers.

No. 108.

PARMESAN.

Mix Parmesan cheese with butter and beat well, dust with salt, paprika and minced chives.

No. 109.

GRUYERE.

Slice gruyere cheese thin, spread with English mustard, dust with paprika, use wafers.

No. 110.

AMERICAN.

American cheese cut very thin, sprinkle with salt and spread with mustard, use white bread.

No. 111.

SWISS.

Same as 110 using swiss cheese and rye bread.

No. 112.

SABAYON.

Chop one pimento fine and add to one mashed yolk of hard boiled egg and as much cream

(33)

cheese, season with salt, paprika and English mustard, use rye bread.

No. 113.
GERMAN.

Mash the yolk of two hard boiled eggs and add as much grated roquefort cheese, moisten with french dressing, spread on leaf of white lettuce, lay on slice of rye bread, serve open.

No. 114.
FRENCH.

Mix equal parts minced stuffed olives and roquefort cheese, moisten with french dressing, use wafers.

No. 115.
EASTERN.

Spread cottage cheese on Boston brown bread with raisins in it, dredge with minced chives and paprika.

YACOME.

Take noodles which have been boiled with a whole onion in the water, drain, place on platter, garnish with half a hard boiled egg on each end of platter and thin slices of cooked white meat of chicken across the center.

CHOP SUEY.

6 Chinese mushrooms, 2 bundles of celery, 4 spanish onions, half chinese bamboo shoot, 2 lbs. boiled chicken, chinese worcestershire, chinese molasses. Soak the mushrooms in plenty of water for an hour. Slice the onions and dice the celery and fry very slowly taking care not to brown them.

Cut the chicken in the shape of a match, add to the celery and onion and let simmer ten minutes, cut the mushrooms julienne shape also the bamboo shoot and add to the mixture. Flavor to taste with the molasses and worcestershire, thicken with teaspoon level full of cornstarch, serve in a compote with plain boiled rice in separate compote, accompany with tea and crackers.

FRENCH DRESSING.

Take two teaspoons of vinegar and juice of half a lemon, season with salt, paprika and English mustard, add olive oil to taste.

MAYONNAISE.

Have all material very cold, take two raw yolks of eggs in a rounding bottom bowl, add one third of a teaspoon of made English mustard, a little cayenne, add two teaspoons of

olive oil, stir and add salt, stir then add alternately and very slowly while stirring briskly oil and vinegar using one fourth vinegar, three fourths oil, add more oil till the sauce is stiff enough to hold its shape.

BOILED DRESSING.

Take the yolks of six eggs, beat very light, add gradually drop by drop one cup melted butter, beating it in smoothly, add one cup vinegar, one half teaspoon white pepper, one teaspoon salt, one tablespoon made English mustard, cook, stirring constantly until it thickens.

Whip the whites of the eggs stiff and add stirring till all is cooled.

Use this as a stock. Thin as much as you want at a time with cream.

FRUIT DRESSING.

Beat the yolks of four eggs very light then beat in gradually one cup of powdered sugar, half teaspoon of salt and juice of two lemons and beat again well.

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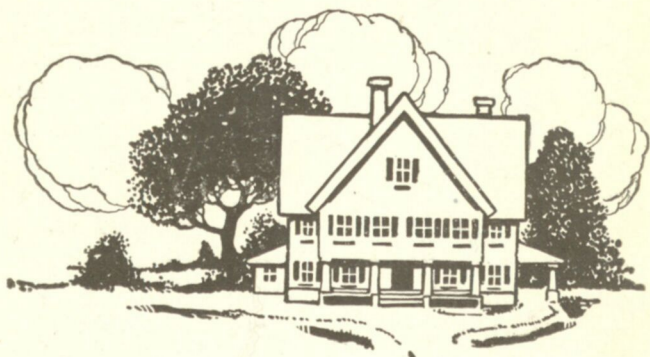
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The Economical and Safe Way to
Build is to Have Plans and
Specifications of an
Architect

